

1997
PAUL HOBBS
CABERNET SAUVIGNON
HYDE VINEYARD

VINEYARD

- ◆ OWNER/MGR: THE HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONE: SEE
- ◆ VINEYARD AGE: 14 YEARS
- ◆ SITE: HILLSIDE, ALLUVIAL SANDY-CLAY LOAM, EAST, SOUTHEAST EXPOSURE
- ◆ YIELD: 3.4 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: SEPTEMBER 30, 1997
- ◆ HARVEST BRIX: 25.2°
- ◆ GROWING SEASON: THE WARM, DRY SOILS AT THE END OF FEBRUARY TRIGGERED BUD-BREAK A MONTH EARLY. A TEMPERATE SUMMER WITH MODERATE, STEADY TEMPERATURES ALLOWED THE FRUIT TO REACH OPTIMAL MATURITY WITH ADDITIONAL TIME ON THE VINE FOR THE FULL DEVELOPMENT OF CHARACTER AND FLAVORS.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 5-DAY COLD SOAK, 28 DAYS ON SKINS
- ◆ FERMENTATION WITH INDIGENOUS YEAST
- ◆ MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 20-MONTHS IN TARANSAUD OAK BARRELS, 75% NEW
- ◆ UNBLENDED, UNFINED; BOTTLED JULY, 1999

TASTING NOTES

- ◆ VIBRANT, GARNET COLOR. AROMAS OF BLACK CHERRY, DAMSON PLUM, CASSIS, CEDAR/SPICE, AND BLACK TRUFFLE. IT IS A RICH, FULL-BODIED, COMPLEX WINE, WITH GOOD FIRM CABERNET STRUCTURE AND GRIP. THERE IS EXCELLENT INTEGRATION OF THE COMPONENTS, OFFERING NATURAL RIPENESS, WITH A SWEET AND VISCOUS TEXTURE. THE MOST COMPLETE CABERNET I'VE MADE YET FROM THE HYDE VINEYARD. ALCOHOL 14.4%

1028 CASES PRODUCED